



TOAST TO THE NEW YEAR

CELEBRATE IN VENETIAN STYLE AS THE YEAR TURNS

4-COURSE DINNER MENU | \$98⁺⁺ PER PAX
AVAILABLE ON 30 & 31 DECEMBER 2026

Antipasti

Ostriche Gratinat

Oyster Gratinat | Four Cheese Mornay | Herb Crumbs | Citrus

Carpaccio di Ricciola

Yellowtail Carpaccio | Fish Garum Dressing | Chili | Lime | Laudemio Olive Oil

Polenta Morbida con Funghi di Bosco e Uovo in Camicia

Soft Polenta | Grilled Wild Mushrooms | Onsen Egg

Asparagi Arrosto (V)

Roasted Asparagus | Fermented Vegan Emulsion | Toasted Focaccia Croutons
Supplement +12

Foie Gras Scottato alle Spezie

Spice Seared Foie Gras | Crispy Honey Bread | Aged Balsamic Reduction | Golden Apple
Supplement +10

Primi Piatti

Risotto al Nero di Seppia

Arborio Rice | Octopus | Prawns | Squid Ink

Risotto allo Zafferano e Zucca

Arborio Rice | Roasted Pumpkin | Mascarpone | Crispy Sage

Secondi Piatti

Pollo Novello Arrosto

Roasted Spring Corn-Fed Chicken | Badoere Asparagus | Rosemary Garlic Jus | Fresh Lemon

Ippoglosso della Groenlandia Scottato

Pan-Seared Greenland Halibut | Cucumber | Fish Stock Reduction | Salmon Roe | Chives

Costine di Manzo Brasate

Braised Boneless Short Ribs | Potato Puree | Organic Broccolini | Crispy Ciabatta

Ravioli ai Porcini (V)

Porcini Ravioli | Sage Butter | Four Cheese Sauce | Piedmont Hazelnut

Tagliata di Manzo

Roasted Grain-Fed Ribeye | Rocket Salad | Rosemary Red Wine Sauce | Parmigiano Reggiano
Supplementary: 150g – 14++ | 300g – 28++

Dolci

Cannoli

Ricotta Cheese | Candied Fruit | Toasted Hazelnut

il Giardino Bianco

Jasmine Tea Panna Cotta | Citrus Crumb | Lychee Gel

All prices are subjected to 10% service charge and prevailing government taxes.